



Bock Pinot Noir Selection

Dry red wine | 2018 | (0.75 l)

Type: Villány premium red wine with protected designation of origin (Mediumbodied) Vineyards: Ördögárok Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

A global variety which has become popular in the Villány wine region. Its popularity is thanks to its elegance and extraordinary aromas. It is matured in new and used barrique barrels for 6 months. It is characterized by a cherry colour of light intensity accompanied by rosehips and currants. Its taste is fruity.

Wine characteristics

Degree of dryness: Dry Sugar content: 1.8 g/l Alcohol content: 14,29% Titratable acidity: 5.0 g/l Sugar-free extract content: 35,8 g/l

Viticultural data

Cultivation area: Villány Wine Region Vineyards: Ördögárok Characteristic soil: limestone, loess, loam Grape types and percentage: pinot noir 100% Age of vines: 19 years Burden of production: 0.8 kg/vine Vintage time: september 2018

Winemaking data

Fermentation: vat Method of fermentation: controlled Maturation: barrique barrels Maturation period: 6 months Bottling time: 2019.02.11.